



DEPARTMENT OF HEALTH & HUMAN SERVICES

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New York District

Food & Drug Administration
158-15 Liberty Avenue
Jamaica, NY 11433

WARNING LETTER

January 9, 2001

CERTIFIED MAIL
RETURN RECEIPT REQUESTED

REF: NYK-2001-32

Mr. Peter Bowler
President
American Eagle
PO Box 619616
DFW Airport
Dallas, Texas 75261

Dear Mr. Bowler:

During a November 27, 2000 inspection of your aircraft, commissary, and airline catering operations at Long Island MacArthur Airport, Ronkonkoma, New York, our investigator observed violations of the Public Health Service Act and implementing regulations for the Control of Communicable Diseases and Interstate Conveyance Sanitation (Title 21, Code of Federal Regulations, Parts 1240 and 1250) with respect to the catering operations providing coffee, ice, and hot water to American Eagle flights.

At the conclusion of the inspection, our investigator presented to Ms. Deborah M. McClare, General Manager a list of Inspectional Observations, Form FDA-483, and the Food Service Establishment Inspection Report, Form FDA-2420, and discussed the findings with her. We have not received any response concerning the observations. The following deviations were found relating to the catering service:

1. Employees were observed consuming food in the coffee preparation area (Item # 12 on Form FDA-2420).
2. In the coffee preparation area, a sink used for washing equipment is also used for hand washing (Item # 12 on Form FDA-2420).
3. There is no hand washing station in the coffee preparation area (Item # 31 on Form FDA-2420).

American Eagle, MacArthur Airport
page # 2

4. There was no three compartment sink to wash, rinse, and sanitize equipment (Item # 16 on Form FDA-2420).
5. Employees in the coffee preparation area do not use proper hair restraints to prevent food contamination (Item # 13 on Form FDA-2420).
6. Food contact surfaces were not sanitized (Item # 20 on Form FDA-2420).

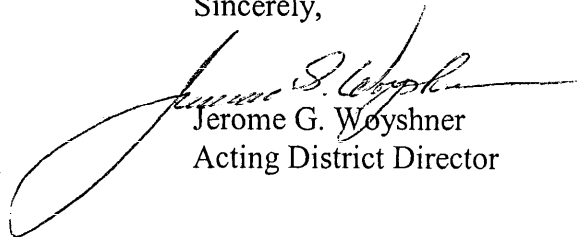
The above violations are not intended to be an all-inclusive list of deficiencies which may exist. As a result of this inspection, a "Provisional" classification has been assigned to the catering facility for a period of thirty (30) days at which time a reinspection will be conducted. If significant improvement has not been made at that time, a "Not Approved" classification will be justified.

The inspection also included an aircraft and the commissary which were classified "Approved".

You should take prompt action to correct these violations. It is your responsibility to ensure that all requirements of the Public Health Service Act and the regulations promulgated thereunder are being met. You should notify this office in writing within fifteen (15) working days of the receipt of this letter, of the specific steps you have taken to correct the noted violations.

Your reply should be sent to Laurence D. Daurio, Compliance Officer, at the above address. Mr. Daurio can be reached at (718) 340-7000, ext. 5585.

Sincerely,



Jerome G. Woyshner
Acting District Director

Enclosure: Forms FDA-483
Form FDA-2420